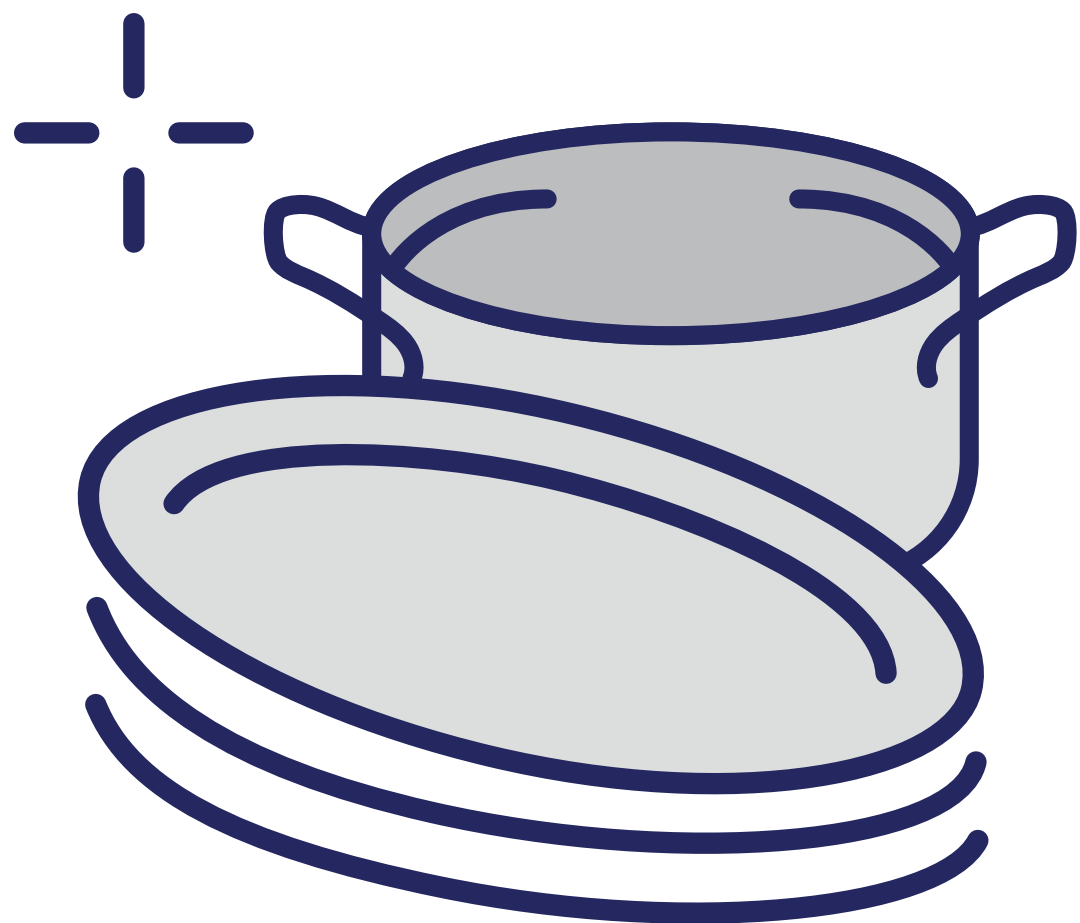
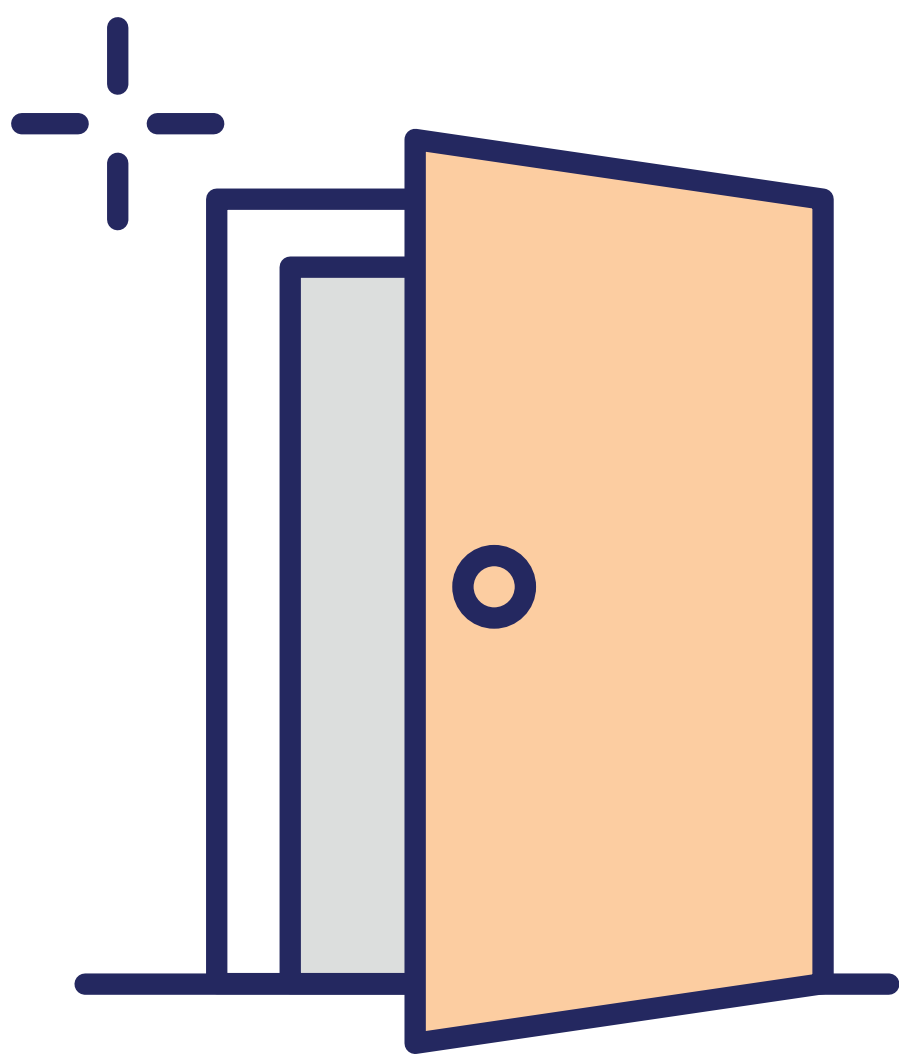


EHO checklist for inspection



Food handling and basic kitchen hygiene rules

- Foods are stored in the correct order and temperature.
- Storage temperature is regularly monitored.
- Foods are labelled properly.
- Separate utensils and chopping boards are used for preparing foods.
- Food handlers follow correct hand washing procedures and follow good personal hygiene practices.
- Foods must always be cooked to the correct internal temperature.
- Monitoring records are organized.



Business premises

- Walls, floors, and ceilings are made out of easily cleanable materials and will not harbour dirt.
- Basin for washing hands is present.
- Pest control measures and a waste management system are in place.
- All lighting and other fixtures are well-maintained.
- Food handlers follow the cleaning process schedule.
- All equipment and measuring tools are calibrated.



Food safety management

- Appropriate monitoring procedures and forms are in place for each food safety operation.
- Checklists and schedules are followed and documented.
- Adequate food hygiene training for employees is complete and regularly refreshed.